

Quest

Quest

OUEST PRIX FIXE

APPETIZERS

MIXED SEASONAL
GREENS
OR
ENDIVE & ROQUEFORT
SALAD
OR
SOUP OF THE DAY

ENTREES

ROASTED NORWEGIAN
SMOKED SALMON WITH
SAUTÉED LEEKS AND
CHIVE REMOULADE
OR
GRILLED ORGANIC
CHICKEN WITH POTATO
PUREE AND ROASTED
CARROTS
OR
MARINATED HANGAR
STEAK WITH CREAMY
POLENTA AND NATURAL
JUS

DESSERTS

CRÈME FRAICHE PANNA
COTTA
OR
DENSE CHOCOLATE
CAKE
OR
SELECTION OF
SORBETS

\$26.00 PER PERSON

AVAILABLE MONDAY
THROUGH FRIDAY

PLEASE ALL ORDERS MUST
BE IN THE KITCHEN BY
6:30

APPETIZERS

SALMON GRAVLAX WITH CHICKPEA PANCAKE
CAVIAR & MUSTARD OIL 12

HOUSE SMOKED STURGEON
WITH FRISÉE, LARDONS & POACHED EGG 13

SALAD OF NEW ZEALAND MUSSELS AND ARTICHOKE WITH A
CREAMY LEMON-MUSTARD VINAIGRETTE 12

SAUTÉED BABY CALAMARI WITH A SPICY TOMATO SOPRESSATA
SAUCE AND HERBED CROUTON 12/23

TRUFFLED "OMELET SOUFFLÉ" WITH MOUSSELINE SAUCE 13

CHARRED LAMB "CARPACCIO" WITH ROASTED PEPPERS,
CALAMATA OLIVES AND FETA CHEESE 12

HOUSE SMOKED DUCK BREAST
WITH CRISPY EGG AND BITTER GREENS 11

GOAT CHEESE RAVIOLI
WITH TOMATO, PANCETTA & BASIL 9/18

POTATO GNOCCHI WITH HEN OF THE WOODS, ARTICHOKE AND
PROSCIUTTO 12/23

SWEET PEA AGNOLOTTI WITH PEA SHOOTS, SERRANO
HAM AND PARMESAN BROTH
10/19

SALADS

ENDIVE & ROQUEFORT
IN A CREAMY MUSTARD VINAIGRETTE 9

MIXED SEASONAL GREENS
WITH HERBED RED WINE-PARMESAN VINAIGRETTE 8

NIGHTLY SPECIALS

MON.	BRAISED LAMB SHANKS
TUES.	BRAISED LAMB SHANKS
WED.	WHOLE ROASTED FISH
THURS.	ROASTED GAME
FRI.	CHEF'S SELECTION
SAT.	CHEF'S SELECTION
SUN.	MEAT LOAF

To Marilyn -
* Cheers!!
JH

Quest

ENTREES

FISH

ROAST FARM RAISED STURGEON WITH MOREL MUSHROOMS, FAVA BEANS
AND TRUFFLED CARNAROLI RICE 26

ROASTED SALMON LIGHTLY SMOKED WITH LEEK JUS,
FINGERLING POTATOES & CAVIAR REMOULADE 24

SEARED TUNA "MIGNON" WITH WHITE BEAN PUREE, BLACK OLIVE- LEMON COMPOTE
AND RED PEPPER COULIS 27

SAUTÉED SKATE WITH YUKON POTATO PUREE, CELERY AND CAPERBERRIES
IN A BLENDED SAUCE OF PARSLEY AND EXTRA VIRGIN OLIVE OIL 25

LOBSTER FETTUCCINE WITH TOMATO, FENNEL, TARRAGON AND
SAUCE "AMERICANE" 29

POULTRY & GAME

ROAST FREE RANGE CHICKEN WITH MASHED POTATOES
& ROAST GARLIC JUS 23

ROAST DUCKLING WITH CELERY ROOT PUREE, ROASTED BEETS,
RICH DUCK JUS WITH GREEN PEPPERCORN AND TARRAGON 27

ROASTED & BRAISED MEATS

HONEYCOMB TRIPE
BRAISED IN A TOMATO &
RED WINE SAUCE 17

PETIT FILET AND BRAISED BEEF SHORT RIB "DUO" WITH SWEET PEA STEW AND
PARMESAN PUDDING 32

ROASTED PORK TENDERLOIN "PORTUGUESE" WITH LITTLE NECK CLAMS, TOMATO,
GARLIC, PARSLEY AND SMOKED PORK JUS 26

SIMPLE GRILLS

DOUBLE RIB PORK CHOP 22

RIB LAMB CHOPS 29

24 OZ PRIME NY STRIP 31

10 OZ FILET MIGNON 27

FREE RANGE CHICKEN 20

SIDES

MASHED POTATO

SOFT POLENTA

SAUTÉED OR CREAMED SPINACH

BRAISED SAVOY CABBAGE

GARLIC ROASTED FINGERLING POTATOES

6

GRILLED OR STEAMED ASPARAGUS

8

CHEF THOMAS VALENTI AND STAFF

(* Not Stolen
from Quest)



NO CELLS
PLEASE

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